



**United States  
Department of  
Agriculture**

**Agricultural  
Marketing  
Service**

**Fruit and  
Vegetable  
Division**

**Processed  
Products  
Branch**

# **United States Standards for Grades of Frozen Sweet Cherries**

**Effective date March 1, 1952**

This is the second issue of the United States Standards for Grades of Frozen Sweet Cherries published in the **FEDERAL REGISTER** of January 29, 1958 (23 FR 559) to become effective March 1, 1958. This issue supersedes the first issue, which has been in effect since June 1, 1946.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

Chief, Processed Products Branch  
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## United States Standards for Grades of Frozen Sweet Cherries

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Authority: Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).

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Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

**§52.3161 Product description.**

Frozen sweet cherries are prepared from the clean, sound, properly matured fresh fruit of any commercial variety of sweet cherries, which are sorted, washed, and drained; which may be packed with or without the addition of nutritive sweetening ingredient(s), and which are frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

**§52.3162 Types of frozen sweet cherries.**

- (a) Light Sweet Type** such as Napoleon or Royal Ann variety.
- (b) Dark Sweet Type** such as Bing or Lambert variety.

**§52.3163 Styles of frozen sweet cherries.**

- (a) Pitted** means frozen sweet cherries that are whole, stemmed cherries with pits removed.
- (b) Unpitted** means frozen sweet cherries that are whole, stemmed cherries without the pits removed.

**§52.3164 Grades of frozen sweet cherries.**

- (a) U.S. Grade A or U.S. Fancy** is the quality of frozen sweet cherries that possess similar varietal characteristics; that possess a normal flavor; that possess good color; that possess a good appearance with respect to size and symmetry; that are practically free from defects; that possess a good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 85 points: **Provided**, That frozen sweet cherries may have a reasonably good appearance with respect to size and symmetry, if the total score is not less than 85 points.
- (b) U.S. Grade B or U.S. Choice** is the quality of frozen sweet cherries that possess similar varietal characteristics; that possess a normal flavor; that possess a reasonably good color; that possess a reasonably good appearance with respect to size and symmetry; that are reasonably free from defects; that possess a reasonably good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 70 points: **Provided**, That frozen sweet cherries may vary in size and symmetry, if the total score is not less than 70 points.

- (c) **Substandard** is the quality of frozen sweet cherries that fail to meet the requirements of U.S. Grade B or U.S. Choice.

**§52.3165     Ascertaining the grade.**

- (a) **General.** The grade of frozen sweet cherries is determined immediately after thawing to the extent that the units may be separated easily and are free from ice crystals. In addition to considering other requirements outlined in the standards, the following quality factors are evaluated:

(1) **Factors not rated by score points.**

(i) **Varietal characteristics.**

(ii) **Flavor.**

- (2) **Factors rated by score points.** The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors	Points
Color .....	30
Size and Symmetry .....	10
Defects .....	30
Character .....	<u>30</u>
Total Score .....	100

- (b) **Normal flavor** means that the product has a normal, characteristic flavor and odor for the varietal type and is free from objectionable flavors and objectionable odors of any kind.

**§52.3166     Ascertaining the rating for the factors which are scored.**

The essential variations within each factor which is scored are so described that the value may be ascertained for such factors and expressed numerically. The numerical range within each factor which is scored is inclusive (for example **25 to 30 points** means 25, 26, 27, 28, 29, or 30 points).

**§52.3167 Color.**

- (a) **A classification.** Frozen sweet cherries that possess a good color may be given a score of 25 to 30 points. **Good color** means that the sweet cherries possess a reasonably uniform color that is bright and typical of well-ripened sweet cherries and not more than 10 percent, by count, of cherries may vary markedly from this color because of discoloration due to oxidation, improper processing, or other causes, or because of not well-ripened sweet cherries.
- (b) **B classification.** Frozen sweet cherries that possess a reasonably good color may be given a score of 21 to 24 points. Frozen sweet cherries that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably good color** means that the sweet cherries possess a color that is reasonably bright and typical of well-ripened sweet cherries and that not more than 20 percent, by count, of cherries may vary markedly from this color because of discoloration due to oxidation, improper processing, or other causes, or because of sweet cherries that are not well-ripened.
- (c) **SStd classification.** Frozen sweet cherries that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

**§52.3168 Size and symmetry.**

- (a) **General.** The factor of size and symmetry refers to the shape and uniformity of diameter of the frozen cherries.

  - (1) **Diameter** of a cherry is determined on the basis of the diameter of a rigid round hole through which the cherry will just pass without using force. In pitted cherries, the diameter is determined as that which approximates the apparent original size had the cherry not been pitted.
  - (2) **Well formed** means that the cherries, including halves of doubles, have the shape characteristic of the variety.
- (b) **"A" classification.** Frozen sweet cherries that possess a good appearance with respect to size and symmetry may be given a score of 9 or 10 points. **Good appearance with respect to size and symmetry** has the following meanings:

- (1) No unseparated doubles are present;
  - (2) 95 percent, by count, of the cherries are well formed; and
  - (3) The diameter of the cherry with the greatest diameter may exceed the diameter of the cherry with the smallest diameter by not more than 1/4 inch; and in 90 percent, by count, of all the cherries which are most uniform in diameter, the diameters do not vary by more than 1/16 inch.
- (c) **"B" classification.** Frozen sweet cherries that possess a reasonably good appearance with respect to size and symmetry may be given a score of 7 or 8 points. **Reasonably good appearance with respect to size and symmetry** has the following meanings:
- (1) Not more than 10 percent, by count, of the cherries may be unseparated doubles;
  - (2) 85 percent, by count, of the cherries are well formed;
  - (3) In 90 percent, by count, of all the cherries which are most uniform in diameter the diameters do not vary more than 1/4 inch.
- (d) **"SStd" classification.** Frozen sweet cherries that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 6 points and shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a partial limiting rule).

**§52.3169 Defects.**

- (a) **General.** The factor of defects refers to the degree of freedom from harmless extraneous material, pits, and from damaged and seriously damaged cherries.
- (1) **Cherry** means a whole cherry, whether or not pitted, or portions of such cherries which in the aggregate approximate the average size of the cherries.
  - (2) **Harmless extraneous material** means any vegetable substance (including, but not being limited to, a leaf or a stem and any portions thereof) that is harmless.
  - (3) **Pit** means a whole pit or portions of pits computed as follows:

- (i) A single piece of pit shell, whether or not within or attached to a whole cherry, that is larger than one-half pit shell is considered as one pit;
  - (ii) A single piece of pit shell, whether or not within or attached to a whole cherry, that is not larger than one-half pit shell is considered as one-half pit;
  - (iii) Pieces of pit shell, within or attached to a whole cherry, when their combined size is larger than one-half pit shell are considered as one pit; and
  - (iv) Pieces of pit shell, within or attached to a whole cherry, when their combined size is not larger than one-half pit shell are considered as one-half pit.
- (4) **Damaged** means any injury which materially affects the appearance or eating quality of the cherry and includes, but is not limited to:
  - (i) Blemished cherries that are affected by:
    - (a) Any surface blemish having an aggregate area equivalent to that of a circle  $\frac{9}{32}$  inch in diameter but not exceeding that of a circle  $\frac{12}{32}$  ( $\frac{3}{8}$ ) inch in diameter and not extending into the tissue of the fruit.
    - (b) Any blemish having an aggregate area less than that of a circle  $\frac{9}{32}$  inch in diameter and extending into the tissue of the fruit.
  - (ii) Checks or cracks with slight discoloration and equivalent to  $\frac{9}{32}$  inch in length but not more than  $\frac{12}{32}$  ( $\frac{3}{8}$ ) inch in length.
- (5) **Seriously damaged** means any injury which seriously affects the appearance or eating quality of the cherry and includes, but is not limited to:
  - (i) Blemished cherries that are affected by:
    - (a) Any surface blemish having an aggregate area exceeding that of a circle  $\frac{12}{32}$  ( $\frac{3}{8}$ ) inch in diameter and not extending into the tissue of the fruit.



- (b) Any blemish having an aggregate area exceeding that of a circle  $\frac{9}{32}$  inch in diameter and extending into the tissue of the fruit.
  - (ii) Checks or cracks with discoloration and more than  $\frac{12}{32}$  ( $\frac{3}{8}$ ) inch in length.
- (b) **"A" classification.** Frozen sweet cherries that are practically free from defects may be given a score of 25 to 30 points. **Practically free from defects** means that:
  - (1) For each 20 ounces net weight there may be present not more than:
    - (i) 1 piece harmless extraneous material;
    - (ii) 1 pit in pitted cherries.
  - (2) Not more than 7 percent, by count, of the cherries may be damaged and seriously damaged: **Provided**, that not more than 3 percent, by count, of all of the cherries are seriously damaged.
- (c) **"B" classification.** Frozen sweet cherries that are reasonably free from defects may be given a score of 21 to 24 points. Frozen cherries that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably free from defects** means that:
  - (1) For each 20 ounces net weight there may be present not more than:
    - (i) 2 pieces of harmless extraneous material;
    - (ii) 1 pit in pitted cherries.
  - (2) Not more than 15 percent, by count, of the cherries may be damaged and seriously damaged: **Provided**, that not more than 5 percent, by count, of all the cherries are seriously damaged.
- (d) **"SStd" classification.** Frozen sweet cherries that fail the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

**§52.3170 Character.**

- (a) **General.** The factor of character refers to the degree of ripeness, the texture and tenderness, and the relative thickness of flesh of the frozen sweet cherries.
- (b) **"A" classification.** Frozen sweet cherries that possess a good character may be given a score of 26 to 30 points. **Good character** means that the cherries possess a tender, fleshy texture, typical of well-ripened, properly processed frozen sweet cherries; and that not more than 10 percent, by count, of the cherries may possess a reasonably good character.
- (c) **"B" classification.** Frozen sweet cherries that possess a reasonably good character may be given a score of 21 to 25 points. Frozen sweet cherries that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably good character** means that the cherries possess the texture of reasonably well-ripened frozen sweet cherries that are properly precessed; the texture is reasonably fleshy and the cherries reasonably tender, or the tenderness may be variable from slightly soft to slightly firm; and that not more than 15 percent, by count, of the cherries may be overripe or immature or otherwise fail to meet at least a reasonably good character.
- (d) **"SStd" classification.** Frozen sweet cherries that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

**§52.3171 Ascertaining the grade of a lot.**

The grade of a lot of frozen sweet cherries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (7 CFR 52.1 to 52.83).

**§52.3172 Score sheet for frozen sweet cherries.**

Number, size and kind of container .....			
Label; style of pack; fruit-sugar ratio (if shown) .....			
Container marks or identification .....			
Net weight (ounces) .....			
Type .....			
Style .....			
Factors		Score Points	
Color .....	30	"A"	25-30
		"B"	21-24 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Size and symmetry .....	10	"A"	9-10
		"B"	7-08
		"SStd"	0-06 <u>2/</u>
Defects .....	30	"A"	25-30
		"B"	21-24 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Character .....	<u>30</u>	"A"	25-30
		"B"	21-24 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Total Score .....		100	
Normal flavor .....			
U.S. Grade .....			

1/ Indicates limiting rule.

2/ Indicates partial limiting rule.

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